



**** MEDIA ALERT ****

**InHarvest to Feature Meaningful C&U Applications with Aztec Blend™ at
NACUFS 2019 Showcase in Denver**

WHO: Chris Bybee, corporate chef; Gregg Davis, sales manager, West; Loretta Duncan, sales strategy & business-development manager; Tony George, sales manager, Northeast.

WHAT: Chef Bybee will showcase multiple flavorful applications featuring InHarvest's proprietary whole-grain Aztec Blend™.

WHEN: Thursday, July 11, 12:55 pm–4:55 pm, and Friday, July 12, 10:50 am–1:50 pm, during the annual conference of the National Association of College & University Food Services (NACUFS), July 10-13.

WHERE: Booth #905, Hall A, Colorado Convention Center, 700 14th St., Denver.

WHY: Aztec Blend is a textural, colorful meld of Colusari™ Red Rice, long-grain brown rice, multi-color peas and ancient amaranth. Completely gluten free and kosher, this whole-grain blend—exhibiting superb hold time—contains seven of the nine amino acids considered essential to optimal health. It also provides plant-based protein thanks to split peas, making it an ideal product for vegan and vegetarian applications.

About InHarvest

Headquartered in northern Minnesota with operations in California, InHarvest—**celebrating its Ruby Anniversary in 2018-19**—is a foremost producer and procurer of some of the world's most distinctive varieties of grains, legumes and blends for the foodservice, industrial and retail/private-label sectors. The company's dedication to discovering and promoting lesser-known, heirloom grains and pulses is deeply rooted in its 40-year heritage of providing inspiration and solutions to an evolving global food industry. www.InHarvest.com or find us on [Facebook](#), [Instagram](#), [LinkedIn](#) and [Twitter](#).

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